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Based on the above, Applicants respectfully request examination on the merits of the application including replacement the replacement sheets of description and claims.

Additionally, prior to the examination of the above-identified modified application, entry of the following amendment is respectfully requested.

IN THE CLAIMS

Please amend claims 1, 8 and 22-25 as follows, with a marked-up copy of the amended claims being included in an Appendix attached hereto.

1. (Amended) A food composition comprising soluble solids in the range of about 50% to about 90% by weight, at least 70% by weight thereof being a sweetening system comprising sucrose and non sucrose sweeteners in a weight ratio of sucrose to non sucrose sweeteners of 0:100 to 95:5, wherein the non sucrose sweetener is of a DE (Dextrose Equivalent) of at least about 30, and wherein the carrageenan component in an amount sufficient to form a gel, and water to balance, and wherein the gelation temperature, determined as the intersection of the graphs of elastic modulus, G', and viscous modulus, G'', measured on a Haake Rheometer, RS 100 using settings - Gradient 1°C/min, 0,4640 Hz, 95°C-65°C, t=1800 s, 0,50 Pa, 65°C-35°C, t=1800 s, 2,50 Pa, of said food composition is <95°C.

8. (Amended) The composition according to claim 1, wherein the ratio of sucrose to non sucrose sweetener is from about 10:90 to about 70:30, preferably from about 20:80 to about 30:70, particularly preferred about 1:2.

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22. (Amended) The process according to claim 20, wherein the temperature sufficient to disperse the carrageenan in the syrup of the non sucrose sweetener is at least about 50, especially at least about 60°C.

23. (Amended) The process according to claim 20, wherein one or more ingredients selected among milk solids, vitamins, minerals, food grade acids, flavourings, colourings, artificial sweeteners, preservatives and bulking agents is (are) added between steps (c) and (d).

24. (Amended) The process according to claim 20, wherein in step (d) said hot mixture is deposited in moulds.

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25. (Amended) A use of a carrageenan component for gelling a food composition of a soluble solids content of about 50% to about 90% by weight, at least 70% by weight thereof being a sweetening system comprising sucrose and non sucrose sweeteners in a weight ratio of sucrose to non sucrose sweeteners of 0:100 to 95:5, wherein the non sucrose sweetener is of a DE of at least about 30, and wherein the gelation temperature of said food composition, determined as the intersection of the graphs of elastic modulus, G', and viscous modulus, G'', measured on a Haake Rheometer, RS 100 using the settings - Gradient 1°C/min, 0,4640 Hz, 95°C-65°C, t=1800 s, 0,50 Pa, 65°C-35°C, t=1800 s, 2,50 Pa, is <95°C.

REMARKS

Entry of the foregoing replacement sheets and amendment of the replacement claims to remove multiple claim dependency and to include the changes to claims 1 and 25 in the International Preliminary Examination Report is respectfully requested.